

IN THE CLAIMS:

Please amend the claims as follows:

A2 5. (Amended) ~~The producibility improver according to claim 1, wherein the polymannose has a viscosity of 130 cps or less at 5°C in a 5% by weight aqueous solution as determined by Brookfield viscometer.~~

~~6. (Amended) The producibility improver according to claim 1, wherein the polymannose is a polygalactomannan.~~

A3 ~~8. (Amended) The producibility improver according to claim 2, wherein the polyphenol compound is obtainable from a hydrothermally extracted fraction of a plant of the camellia family.~~

A4 ~~10. (Amended) The producibility improver according to claim 2, wherein the polyphenol compound is obtainable from a hydrothermally extracted fraction of green tea.~~

A4  
canceled.

11. (Amended) The producibility improver according to claim 2, wherein the polyphenol compound is at least one compound selected from the group consisting of (+)-catechin, (+)-gallocatechin, (-)-gallocatechin gallate, (-)-epicatechin, (-)-epicatechin gallate, (-)-epigallocatechin, (-)-epigallocatechin gallate, free teaflavin, teaflavin monogallate A, teaflavin monogallate B, and teaflavin digallate.

13. (Amended) The producibility improver according to claim 1, which is used for suppression of decrease in liveability of laying hens.

A5  
canceled.

14. (Amended) The producibility improver according to claim 1, which is used for at least any one of i) increase in each egg weight of eggs produced by laying hens; ii) increase in an amount of eggs produced per day; iii) increase in number of eggs produced; iv) increase in a weight of produced eggs; and v) improvement in a rate of egg production for laying hens.

15. (Amended) The producibility improver according to claim 1, which is used for suppression of decrease in Haugh unit of eggs produced by laying hens during the storage.

16. (Amended) The producibility improver according to claim 1, which is used for suppression of decrease of vitamin E content of eggs produced by laying hens during the storage.

17. (Amended) The producibility improver according to claim 1, which is used for suppression of decrease in highly unsaturated fatty acid content of eggs produced by laying hens during the storage.

18. (Amended) The producibility improver according to claim 1, which is used for suppression of decrease in content of a fatty acid selected from the group consisting of linoleic acid, arachidonic acid,  $\alpha$ -linlenic acid, eicosapentaenoic acid, docosapentaenoic acid, DHA and EPA in eggs produced by laying hens during the storage.

19. (Amended) The producibility improver according to claim 1, which is used for suppression of decrease in liveability of edible chickens.

20. (Amended) The producibility improver according to claim 1, which is used for improvement in a body weight gain of edible chickens, or improvement in a weekly body weight gain of edible chickens.

21. (Amended) The producibility improver according to claim 1, which is used for keeping freshness of chicken meat produced by edible chickens.

22. (Amended) The producibility improver according to claim 1, which is used for at least one i) suppression of increase of K value of chicken meat of edible chickens; ii) suppression of increase in TBA value of chicken meat; and iii) suppression of increase of POV value of chicken meat.

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23. (Amended) The producibility improver according to claim 1, which is used for decrease in cholesterol content of chicken meat produced by edible chickens.

24. (Amended) A method of improving producibility for laying hens of edible chicken, using the producibility improver of claim 1.

40. (Amended) The method of improving producibility according to claim 24, comprising feeding a mixture prepared by formulating a polymannose in an amount of 0.005 to 0.1 parts by weight and a polyphenol compound in an amount of 0.005 to 0.1 parts by weight, and in a case of formulating a delipidated rice bran, further formulating 0.05 to 0.5 parts by weight of the delipidated rice bran thereto, based on 100 parts by weight of the supplying feed.